

E SERIES OVENS

USE & CARE GUIDE

GUÍA DE USO Y MANTENIMIENTO

GUIDE D'UTILISATION ET D'ENTRETIEN

GUIDA ALL'USO E ALLA MANUTENZIONE

BEDIENUNGS-UND PFLEGEANLEITUNG



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Customer Care

The model and serial number are listed on the product rating plate. Refer to page 3 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

SERVICE INFORMATION	
Model Number	
Serial Number	
Date of Installation	
Certified Service Name	
Certified Service Number	
Authorized Dealer	
Dealer Number	

Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION indicates a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.

⚠ WARNING

Accessible parts may become hot during use. Young children should be kept away.

- This appliance must be properly installed and serviced by a qualified installer or service agency and grounded by a qualified technician.
- Clean only those parts listed in this guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not use steam cleaner.
- Interior surfaces become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.

⚠ WARNING

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Heating elements may be hot even though they are dark in color. Children less than 8 years of age shall be kept away unless continuously supervised.

- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be sure pot holder does not contact a hot heating element in the oven.

⚠ CAUTION

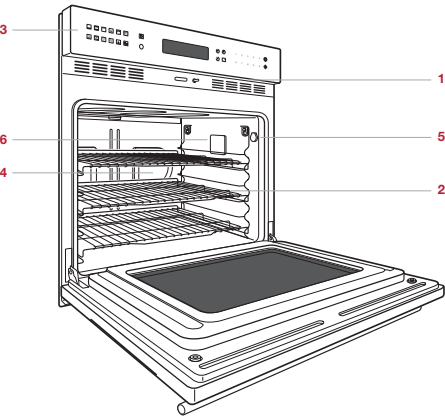
Before using self-clean, remove excessive spillage, broiler pan, oven racks, oven rack guides and any other utensils.

- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.

E Series Oven Features

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3 Control Panel and Display	4
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E series single oven.

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your E series oven.

- Clean the oven thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left from the manufacturing process. Refer to care recommendations on page 6.
- To ensure the best results, review cooking modes and special features on page 5.

⚠ CAUTION

Do not place cookware on oven floor or use aluminum foil or other material to line oven floor or side walls. Failure to adhere to this notice will damage the porcelain interior and will void your warranty.

OVEN OPERATION

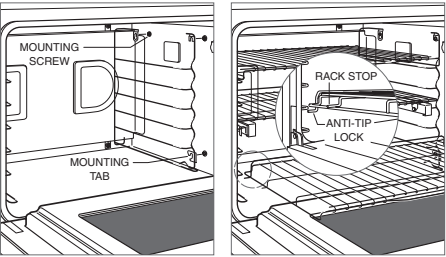
Oven Racks

OVEN RACK GUIDES

To insert rack guides in the oven, locate mounting screws on oven side walls. Place rack guide mounting tabs over the screws and slide down until fully seated. Refer to the illustration below.

OVEN RACKS

To insert a standard rack in the oven, place the rack anti-tip lock under side rack guide rails. Slide rack back and lift up to clear rack stops. Continue to slide rack back until completely inside the oven. Refer to the illustration below.

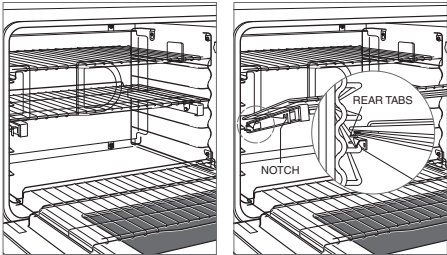


Oven rack guides.

Oven rack anti-tip lock.

The bottom oven rack has a full-extension capability which is supported by the oven door. With the rack in the lowest rack guide position, slide it onto door guides for greater stability and accessibility. Refer to the illustration below.

To insert a full-extension easy glide rack, place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle rack slightly and slide back until the front rack notch engages the front rack guide.



Bottom rack.

Full-extension rack.

Oven Operation

CONTROL PANEL

The electronic control panel features touch pads for cooking modes and other functions. Refer to the illustration below.

- 1 Touch desired cooking mode on the control panel. For double ovens, touch to select oven.
- 2 Touch to select preset temperature or use number pads to change temperature.
- 3 Touch .

CONTROL PANEL LOCK

The control lock feature prevents unwanted oven operation. Touch and hold for 3 seconds to lock and unlock the control panel.

OVEN LIGHT

Oven light turns on automatically when the door is open and off when closed. To turn the light on while the door is closed, touch on the control panel.

CONTROL PANEL TOUCH PADS	
Bake	Oven Light
Convection Bake	Upper/Lower (double ovens only)
Roast	Oven Off (single ovens only)
Convection Roast	Upper Oven Off (double ovens only)
Broil	Lower Oven Off (double ovens only)
Convection Broil	Set Timer
Bake Stone	Set Clock
Convection	Timed Cook
Proof	Temperature Probe
Dehydration	Clear
Self-Clean	Enter
Lock	

PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed, each oven must go through the following procedure.

- 1 Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Touch (for lower oven) and set temperature to 290°C for one hour.
- 4 Touch and allow oven to cool with the door closed.

PREHEAT

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be utilized for all cooking modes except broil and convection broil. Once preheat is complete, an audible chime indicates oven has reached set temperature.

CLOCK

The clock is visible on the control panel during all cooking modes, except when the timer is in use. It is very important the clock is set to the correct time if timed cook feature is used. Clock must be reset after a power failure.

Setting clock:

- 1 Touch on the control panel.
- 2 Touch number pads to set time of day.
- 3 Touch , then touch 1 for AM or 2 for PM.
- 4 Touch .

TIMER

The timer can be set for a maximum of 9 hours, 59 minutes. Once a time is set, the countdown is illuminated on the control panel display. The last minute counts down in seconds. When complete, the oven will chime and time will flash. The timer will continue to chime every 10 seconds until is touched. The timer is independent from the oven. Setting the timer does not affect cook time or stop time. For information regarding auto program features, refer to page 6.

Setting timer:

- 1 Touch on the control panel.
- 2 Touch number pads to set time in hours and minutes.
- 3 Touch .

EXTENDED OPTIONS

The extended options feature allow the user to select preferences for language, temperature unit, temperature offset, 12/24 hour clock, backlight brightness, contrast adjustment, standby on/off, and beeper (chime) tone.

Setting extended options:

- 1 To enter extended options mode, touch and hold for 5 seconds.
- 2 Touch to scroll through options, then follow instructions on the control panel display.
- 3 To exit, touch .



Control panel (single oven shown).

Cooking Modes

MODE	TOUCH PAD	PRESET	RANGE	PROBE	USES
Convection		165°C	75–290°C	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake		190°C	75–290°C	•	Ideal for pie baking.
Convection Roast		165°C	75–290°C	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Convection Broil		1 2 3	290°C 230°C 175°C		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Bake		175°C	75–290°C	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Roast		175°C	75–290°C	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Broil		1 2 3	290°C 230°C 175°C		Best for broiling meats, fish and poultry pieces up to 25 mm thick. Utilize two-piece broiler pan and always broil with oven door closed.
Bake Stone		205°C	75–290°C	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. Additional instructions included with accessory.
Proof		30°C	30–45°C	•	Ideal for proofing, or rising bread dough.
Dehydration		60°C	45–70°C		Dry a variety of fruits, vegetables and meats. Accessory racks and door stop required. Additional instructions included with accessory.
Self-Clean					Oven heats to an extremely high temperature to allow food soil to burn off. Refer to page 6.

Proof

Setting controls:

- 1 Touch
- 2 Oven temperature is preset to 30°C. Touch to select preset temperature or use number pads to change temperature up to 45°C.
- 3 Touch

Dehydration

Accessory kit required. Accessories are available through an authorized Wolf dealer.

Setting controls:

- 1 Touch
- 2 Oven temperature is preset to 60°C. Touch to select preset temperature or use number pads to change temperature between 45°C and 70°C.
- 3 Touch

Temperature Probe

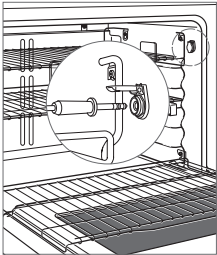
The temperature probe measures internal temperature of food while cooking. Only use the temperature probe supplied by Wolf Appliance. It can be used with all cooking modes except broil and convection broil.

Setting controls:

- 1 Touch desired cooking mode.
- 2 Touch to select preset temperature or use number pads to change temperature, then touch
- 3 Insert probe into thickest area of the food. When making bread, cook for approximately 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert probe. Refer to the illustration below.
- 5 Touch . Use number pads to select temperature, then touch . The probe temperature appears in the display until set point is reached.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

CAUTION

Probe and probe receptacle will be very hot. Handle with care.



Probe receptacle.

Auto Program

TIMED COOK

Timed cook automatically turns the oven off at a specified time. Oven will begin to heat immediately and will turn off at desired stop time. Clock must be set to the correct time for timed cook to function properly. Use in any cooking mode except broil, convection broil and bake stone.

Setting controls:

- 1 Touch desired cooking mode.
- 2 Touch to select preset temperature or use number pads to change temperature.
- 3 Touch . Use number pads to set cook time in hours and minutes.
- 4 Touch .

DELAYED START

Delayed start automatically turns the oven on and off at specified times. Oven will remain idle until desired start time and will turn off at desired stop time. Clock must be set to the correct time for delayed start to function properly. Use in any cooking mode except broil, convection broil and bake stone.

Setting controls:

- 1 Touch desired cooking mode.
- 2 Touch to select preset temperature or use number pads to change temperature. If is touched, the oven will begin to heat immediately, but will enter idle mode once stop time is set.
- 3 Touch . Use number pads to set cook time in hours and minutes.
- 4 Use number pads to set stop time in hours and minutes.
- 5 Touch .

Sabbath

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

Sabbath overrides the automatic 12-hour shut off feature. Sabbath must be reset after a power outage.

Setting controls:

- 1 Touch to turn oven light on or off.
- 2 Touch or . Oven is preset at 175°C.
- 3 Touch to select preset temperature or use number pads to change temperature, then touch .
- 4 Touch and hold for 5 seconds. 'SABBATH' will appear on the control panel display indicating Sabbath mode has been initiated.
- 5 To cancel, touch .

Self-Clean

During self-clean, the oven is heated to an extremely high temperature to burn off food soil. Remove all oven racks and rack guides. They will discolor if left in during self-clean. Oven door will lock and remain locked until self-clean is complete and oven temperature has cooled below 150°C. Self-clean times include one hour for cool down.

Setting controls for 3-hour self-clean:

- 1 Touch .
- 2 Touch .

Setting controls for 4-hour self-clean:

- 1 Touch .
- 2 Touch .
- 3 Use number pads to increase stop time by 1 hour.
- 4 Touch twice.

CAUTION

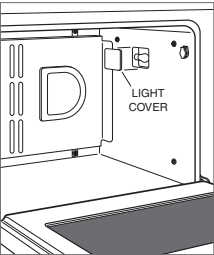
During self-clean, exterior surfaces may get hotter than usual. Children should be kept away.

Oven Light

WARNING

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Allow oven to cool completely, then remove oven racks and rack guides. To remove the light cover, gently pry bottom edge with a flat screwdriver. Remove existing bulb and replace with a 20-watt halogen bulb. Refer to the illustration below.



Light bulb replacement.

Care Recommendations

CLEANING	
Stainless steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Black glass	Spray glass cleaner on a cloth to clean. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
Oven rack guides	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. IMPORTANT NOTE: Do not spray cleaners directly on the control panel.
Oven interior	Before utilizing self-clean feature, use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch pad. Wash entire oven cavity with soap and water to remove all cleaning chemicals before entering self-clean mode. If residue is not cleaned from the cavity, etching of the porcelain may occur. Once self-clean cycle is complete, allow oven to cool completely and wipe out ash with a damp cloth.
Broiler pan	To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel upper rack is dishwasher safe, however, do not place the porcelain-coated rack or pan in dishwasher.

Troubleshooting

OPERATION


Oven does not operate.

- Verify power is on.
- Verify electrical power to unit and home circuit breaker is on.
- Oven will automatically turn off after 12 hours of continual use, except in dehydration or Sabbath mode.


Oven temperature issue.

- Contact Wolf factory certified service.

No response from control panel touch pads.

- Touch  to exit Sabbath mode.
- Turn circuit breaker off for 5 seconds, then turn back on.

'SABBATH' displayed on the control panel.

- Touch  to exit Sabbath mode.

Oven 'pops' or 'bangs' during preheat or cool down.

- Normal with new oven cavity expansion and contraction.
- Run self-clean cycle. If it persists, contact Wolf factory certified service.

SERVICE

- Maintain the quality built into your product by contacting Wolf factory certified service.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 3 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

Wolf Products Limited Warranty

INTERNATIONAL PRODUCTS FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.



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